

SPECIALTY COCKTAILS

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| <p>Hot Night \$13
 <i>Stoli vanilla vodka, a single espresso shot, Ancho Reyes, & chili infused syrup. Shaken and topped with espresso beans</i></p> <p>Sweet Caroline \$11
 <i>House infused blueberry vodka, Pomegranate liquor, sour and a splash of soda. Served on the rocks with lemon & rosemary</i></p> <p>RED \$11
 <i>Jenny Lee's tropical rum punch with silver, spiced, coconut & Myers rum mixed with orange & pineapple juice</i></p> <p>Nikanos Spicy Marg \$13
 <i>Silver tequila, triple sec, Ancho Reyes, fresh lime & our chili infused syrup. Garnished with a hot pepper salted rim</i></p> <p>Nikki's Skinny-Rita \$13
 <i>Silver tequila, fresh watermelon juice, agave, lemon, lime & mint.</i></p> <p><i>Spice it up with Ghost Tequila \$2</i></p> <p>Divers Rock \$11
 <i>House infused cucumber gin, muddled cucumber, agave & sour. Topped with a splash of soda and fresh rosemary</i></p> <p>Paloma \$12
 <i>Silver tequila, fresh ruby red grapefruit juice, agave, lime & a splash of soda</i></p> <p>Cherry Papouli (Greek Old-Fashioned) \$12
 <i>Bourbon, Metaxa Brandy, lemon, bitters & our own cherry Metaxa syrup. Garnished with a sour cherry & a fresh twist of lemon</i></p> | <p>Santorini Seaside \$13
 <i>Absolute Citron, Limoncello, Blue Curacao, fresh lemon & a splash of sour mix. Served up with a lemon-sugar rim.</i></p> <p>Mediterranean Mule \$12
 <i>Tito's vodka, Black Fig Infused vodka & ginger beer. Served in a copper mug and garnished with fresh lemon & mint</i></p> <p>GREEN \$11
 <i>Marc's classic beach margarita with gold tequila, triple sec, and a blend of fresh citrus</i></p> <p>Rumba \$11
 <i>Havana Club Rum, fresh ginger juice, bitters, pineapple & a splash of ginger beer. Garnished with nutmeg and mint; finished with a Faraday Rum Floater</i></p> <p>The Aphrodite \$11
 <i>Vodka, raspberry liquor, lime & strawberry puree. Shaken and served over ice with fresh mint</i></p> <p>Yanikaze \$14
 <i>Tito's Vodka, Patron Citronage & fresh lime juice. Served up</i></p> <p>Cretini \$14
 <i>Tito's vodka, Loukatos Mastic & fresh house made cucumber water. Served up & refreshingly cold.</i></p> <p>The Medusa \$13
 <i>Silver tequila, raspberry liquor, black raspberry puree & lemon. Shaken & served up with a black-crystal sugar rim</i></p> <p>The Ouzo Margarita \$13
 <i>Ouzo, tripple sec, house sour and lemon juice. Served on the rocks with a lemon-sugar rim</i></p> |
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BEERS

12oz. Cans

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| Michelob Ultra | \$4 |
| Stella Artois | \$5 |
| Blue Moon | \$5 |
| High Noon Seltzer | \$6 |
| Heineken Zero N/A | \$5 |
| Partake IPA N/A | \$6 |
| Jai Alai IPA | \$7 |

On Draft \$9

- Seasonal Ale
 Allagash White
 Maine Beer Lunch
- 16oz. Cans \$8**
- Duchovni Pilsner
(Medusa Brewing Co.)
 Guinness Draught
 Magners Irish Cider

Bottles \$5

- Bud Light
 Miller Lite
 Heineken
 Corona Extra
 Corona Light
 Red Stripe
 Peroni Italiana

Local Craft (16oz.) \$9

- Portland Pale Ale IPA
Lone Pine Brewing Company - Portland, ME
- Summer Lights
Lone Pine Brewing Company - Portland, ME
- Tubular IPA
Orono Brewing Company - Orono, ME
- Flannel Sombrero
York Beach Beer Company - York, ME

**SCAN TO
VIEW ALL
MENUS**

